

COCOCABANA

Specialité

Tartare De Thon Antiboise \$220

Fresh tuna tartar with green olive and tomato confit

Carpaccio de St Jaques , Fenouil Vinaigrette Truffe et Noix, Espelette \$280

Fine Hokkiado Scallops , Fennel salad, Truffle Aromas

Salade Croustillant de Chèvre Chaud à la Pancetta, Vinaigrettes de Framboise Beetroot Salad (Veg Opt Available) \$230

Baked goat cheese on puff pastry bacon with sautéed onions and wild Raspberry honey dressing

Burrata /saucisse épicé /Gremolata /Petites tomates \$250

Burrata with Spicy Crispy Nduja Sausage /Lemon & Parsley

Salade Niçoise de la Plage \$240

Marinated fresh red tuna with onion, tomatoes, green beans, olives & basil, anchovy dressing

Moules au Pastis \$290

Mussels steamed in pastis with rosemary cream

Les Supions Frit en Rouille \$290

Crispy Fried Baby Calamari with Spiced Rouille Dip , Preserved Lemon

Soupe de Poissons de Roche, Rouille et Croutons \$220

Typical seafood soup from Marseille with garlic toast & rouille

Bouillabaisse de Roche de Marseille \$490

Rouille et Croutons de Pêcheur

Fresh Mediterranean Seafood steamed in a delicious Saffron & Tomato broth

Loup de Mer Grillée au Romarin et Flambée au Pastis \$430

Whole grilled French Seabass with fresh rosemary, flamed with pastis

Tartare de bœuf de charolaise / frites maison \$360

Classic Charolaise Steak Tartare /Idaho Chips

Wagyu Picanha Steak grillé aux Poivre, et Frites Maison \$570

Grilled Australian Wagyu Rump Cap steak w/ green peppercorn sauce, served w/ hand cut chips

Risotto aux cèpes fraîche , fromage et (Bacon optional) \$320

Porcini Risotto topped with Cheese --

Spaghetti Vongole ou Cozze \$310

Chili n Garlic Pasta with Clams or Mussels

Macaroni Rigata a la carbonara et Pecorino, Aromas de Truffes blanch \$250

Baked Macaroni Cheese & white truffle aroma with Guanciale Ham (Veg Opt Available)

Gratin de Légumes provençale au Fromage de Chèvre (Veg Opt Available) \$290

Gratinated ratatouille with goat cheese & crème fraîche

Assiette de Fromages Affinés à la confiture de- figue \$250

Artisan's cheese board, served with Fig jam, dried fruits & nutst